



## Santo Wines SANTORINI ASSYRTIKO

Appellation: Protected Designation of Origin (PDO) Santorini  
Type: White dry wine  
Varieties: Assyrtiko 100%

### 2021 vintage

#### Tasting notes

This wine is a classic benchmark of the variety and its homeland. A vibrant aromatic cocktail of sea-breeze freshness and citrus fruits, peach with honeyed undertones. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

#### Technical info

Alcohol by volume (%) 13.4    Total acidity (gr tartaric acid/lt) 6.3  
Residual sugars (gr/lt) 3.9    pH 2.85

#### The vineyard

Location: Pyrgos & Imerovigli villages, Santorini  
Altitude: Up to 400 meters  
Age of vines: 60 – 80 years  
Pruning method: "Kouloura" (basket-shaped)  
Planting density: 2,000-2,300 vines/ha  
Yield/ha: 2,000 kg

#### Winemaking

Classic white vinification. Destemming, skin contact for 6 hours in low temperature 5-6 °C. Gentle pneumatic press. Fermentation temperature at 16-17°C. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Total Production: 80.000 bottles  
Suitable for vegetarians and vegans

**Highlight: On the back label of the wine, the basic info of the wine is also written in Braille system.**

